

## HONEY APPLE CRISP

1 cup sliced apples	$\frac{1}{2}$ cup all-purpose flour
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ cup brown sugar
1 tablespoon lemon juice	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup honey	$\frac{1}{4}$ cup walnuts (if desired)
$\frac{1}{4}$ cup butter	

Spread sliced apples in a shallow baking dish, sprinkle with sugar and lemon juice, and pour honey over all. In a bowl, mix flour, brown sugar, and salt, and work in the butter as for biscuits, making a crumbly mixture. Spread these crumbs evenly over the apples and bake in a moderate oven  $375^{\circ}$  F. for 30 to 40 minutes, or until apples are tender and crust crisply browned. Serve warm, with plain cream, or whipped cream topped with a dash of powdered cinnamon.

## HONEY CUSTARD

(Serves 8 to 10)

5 eggs, slightly beaten	$\frac{1}{8}$ teaspoon cinnamon
$\frac{1}{2}$ cup honey	1 cups milk, scalded
$\frac{1}{4}$ teaspoon salt	

Combine first 4 ingredients. Slowly add hot milk, stirring rapidly. Bake in custard cups or large pan, set in water, in a moderate oven ( $350^{\circ}$  F.) 1 hour.

## ICE CREAM NUT ROLL

Form portions of your favorite ice cream into round balls and roll them in chopped nuts. Place in shallow serving dishes and pour a fruit or caramel sauce into the bottom of the dish.

## ICE CREAM SUNDAE CAKE

(Serves 8)

1 butter or sponge cake, unfrosted	$1\frac{1}{2}$ quarts chocolate or strawberry ice cream
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Cut cake in slices  $\frac{1}{2}$  inch thick. Line 2 refrigerator trays with wax paper, letting it extend over the sides about 3 inches. Place layer of cake in bottom of tray, then a layer of ice cream, and on top another layer of cake. Fold wax paper over the top and place in refrigerator for at least an hour. To serve, lift dessert out of tray with wax paper; slice. Serve with a chocolate or fruit sauce.

## LEMON PUDDING

(Serves 6 to 8)

3 tablespoons flour	1 cup milk
3 tablespoons butter	Juice of 1 lemon
1 cup sugar	Rind of 1 lemon, grated
2 egg yolks, beaten	2 egg whites

Combine flour, butter, and  $\frac{3}{4}$  cup sugar. Add egg yolks, milk, lemon juice and rind. Beat well. Add remaining sugar to stiffly beaten egg whites, fold into first mixture. Pour into buttered baking dish, place in pan of hot water. Bake in a moderate oven ( $350^{\circ}$  F.) 1 hour. Chill. Top with whipped cream. The top is like cake, the under portion a delicious lemon jelly.